

Masters Buffet

\$45

Salads – Choose 5 of the following

Seasonal Greens with condiments
Yukon Potato Salad
Deconstructed Caesar Salad
Asian Noodle Salad
Classic Greek Salad
Spinach Salad
Bowtie & Roasted Vegetable Salad

Cold Platters

Assorted Deli Meat
Traditional & Import Cheeses
Relish Tray
Vegetables & Dip
Bocconcini & Roma Tomato with Balsamic Reduction

Hot Carved – Choose 2 of the following

Top Round Roast Beef with Au Jus
Turkey with Cranberry and Wild Rice Stuffing
Apple & Sage stuffed Pork Loin
Brown Sugar & Dijon Glazed Ham
Change Top Round for Prime Rib Add \$4

Hot Entrees – Choose 2 of the following

Roast Honey Garlic Chicken
Sautéed Red Curry Hot Pot
Lasagna (beef, chicken, vegetarian)
Fillet of Salmon with Saffron Cream Sauce
Chicken Breast with Wild Mushroom & Port Demi-Glace
The above served with your choice of:
Roasted Potato, Candied Yams, Roast garlic mashed potatoes, Rice Pilaf and Chef select seasonal vegetables.

Desserts

Chefs select Cakes & Tortes.